

# Red Lobster Cheddar Bay Biscuits

2 C. Bisquick  
1/2 C. cold water  
1 C. grated, sharp cheddar cheese  
½ stick butter  
1 tsp. parsley flakes  
1/2 tsp. garlic  
1/2 tsp. Italian seasoning

1. Preheat oven to 450 degrees.
2. Lightly grease sheet pan.
3. Mix together baking mix, cold water, and grated cheese.
4. Using the drop method, place biscuits onto a sheet pan.
5. Melt butter and mix seasonings into butter thoroughly.
6. Brush biscuits with the butter and spices.
7. Bake for 8 to 10 minutes.

\*\*\*\*\* You cannot make the EXACT biscuits, because they have a special butter/garlic sauce that is not available to the general public. See how they are!!